



LITTLE ITALY

HUDDERSFIELD



Menu

ANTIPASTI STARTERS

- 1S MARINATED OLIVES** V VE GF **4.00**
Marinated Olives
- 2S SOURDOUGH BRUSCHETTA** VE **7.95**
With Italian Pachino tomatoes, basil, and extra virgin olive oil
- 3S MOZZARELLA IN CARROZZA** V **8.95**
Popular in Southern Italy, fried mozzarella in breadcrumbs with a basil and tomato sauce
- 4S MINISTRONE** V VE GF **7.95**
Classic Italian vegetable soup
- 5S COZZE ALL ARRABBIATA OR MARINIÈRE** GF **10.95**
Fresh mussels in either Arrabbiata, a spicy tomato sauce with chilli and garlic, or Marinière, white wine, shallots, cream, and parsley
- 6S FUNGHI PRATAIOLI** V GFO **10.95**
Garlic, mushrooms, cream sauce and mozzarella with slices of homemade bread
- 7S CALAMARI FRITTI** **10.95**
Crispy fried squid with courgette, red pepper, garlic mayonnaise and lemon
- 8S MELANZANE ALLA PARMIGIANA** V GF **9.95**
Baked layers of aubergine with Parmesan cheese and tomato
- 9S GAMBERONI ALLA DIAVOLA** GFO **11.95**
Tiger prawns sautéed with garlic, fresh chili, white wine, and toasted homemade bread
- 10S CAPRESE** V GF **7.95**
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil and fresh basil
- 11S COCKTAIL DI GAMBERETTI** **11.95**
Tender Norwegian prawns, crispy romaine lettuce with Marie Rose sauce, garnished with a prawn crevette
- 12S PATÉ** GFO **8.95**
Homemade chicken paté, served with onion chutney and Italian toasted bread
- 13S PROSCIUTTO, MELONE E MOZZARELLA** GF **13.95**
Cantaloupe melon, buffalo mozzarella and Parma ham

IF YOU HAVE SPECIFIC DIETARY NEEDS OR ALLERGIES, KINDLY NOTIFY A STAFF MEMBER
WE CAN ADAPT MANY DISHES TO ACCOMMODATE VEGETARIAN / VEGAN REQUIREMENTS
GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST

GF GLUTEN FREE V VEGETARIAN VE VEGAN
GFO GLUTEN FREE OPTION VFO VEGAN OPTION

PASTE PASTA

- 1P PENNE ARRABBIATA** VFO GFO **11.95**
Short tubes of pasta in a spicy tomato sauce with chilli, n'duja, and garlic
- 2P GNOCCHI SORRENTINA** V GFO **12.95**
Classic Neapolitan Italian gnocchi baked with tomato and Fior di Latte cheese
- 3P RIGATONI ALLA NORMA** V GFO **11.95**
The most popular pasta dish in Southern Italy, with aubergine, tomato, basil and garlic, topped with Pecorino cheese
- 4P SPAGHETTI CARBONARA** GFO **11.95**
Italian Pancetta, egg yolk, Pecorino cheese
- 5P TAGLIATELLE BOLOGNESE** **11.95**
Original Bologna recipe with slow-cooked beef ragu
- 6P SPAGHETTI PUTTANESCA** V VE **10.95**
Olives, capers, and oregano in a rich tomato sauce
- 7P LASAGNE EMILIANE** **12.95**
Fresh layers of pasta with slow-cooked Bolognese sauce, baked with béchamel, mozzarella, and Parmesan cheese
- 8P LINGUINE FRUTTI DI MARE** GF **14.95**
With clams, mussels, mixed seafood, garlic, and tomato
- 9P RAVIOLI ALL'ASTICE** **15.95**
Ravioli filled with lobster meat in a light, creamy sauce with baby prawns
- 10P RAVIOLI TARTUFO** V **18.95**
Handmade ravioli filled with Pecorino cheese and truffle, with a cream, Parmesan, and truffle oil sauce, topped with truffle
- 11P PENNE SALMONE** GFO **14.95**
Penne with Severn and Wye smoked salmon with tomato and cream
- 12P SPAGHETTI CACIO E PEPE** V GFO **10.95**
Roman dish of spaghetti with Pecorino Romano and black pepper
- 13P RISOTTO PORCINI** V GF **18.95**
Carnaroli rice with porcini mushrooms, cream, white wine, and truffle oil
- 14P RISOTTO PRIMAVERA** GF **15.95**
Carnaroli rice with asparagus and sugar snap peas, chicken, garlic, and extra virgin olive oil

MENÙ BAMBINI KIDS MENU

- PENNE OR SPAGHETTI** **FRUIT SHOOT**
Tomato sauce or bolognese sauce
- CHICKEN NUGGETS** **ICE CREAM SCOOP**
Served with chips
- PIZZA**
Select from margherita, sweetcorn, ham or chicken
- £7.50**

POLLO / CARNE / PESCE

CHICKEN / MEAT / FISH

1M POLLO DIAVOLA GF	14.95	6M SIRLOIN STEAK GF	21.95
Chicken breast with spicy N'duja Calabrian sausage, fresh sausage, and tomato		8oz/227g aged 28 days, served with peppercorn sauce, gorgonzola sauce, or garlic butter	
2M POLLO MILANESE	14.95	7M FILLET STEAK GF	26.95
Flattened chicken breast in breadcrumbs pan-fried, served with rocket and Pachino tomato		8oz/227g aged 28 days, served with peppercorn sauce, gorgonzola sauce, or garlic butter	
3M POLLO CREMA GF	14.95	8M AGNELLO GF	21.95
Chicken breast with white wine, mushrooms, and cream, garnished with mixed vegetables		Pan-fried lamb cutlets marinated in extra virgin olive oil, rosemary, garlic, and thyme	
4M SCALOPPINE AL LIMONE	22.95	9M BRANZINO AL LIMONE GF	19.95
Veal escalope cooked in butter and lemon		Fresh fillet sea bass, thyme, olive, garlic, lemon sauce served with roasted vegetables	
5M SCALOPPA ALLA MILANESE	22.95	10M SALMONE GAMBERETTI E BRANDY GF	24.95
Classic veal escalope pan-fried in breadcrumbs served with rocket and Pachino tomato		Pan-fried salmon cooked with Norwegian prawns and brandy sauce	

PIZZE

PIZZA (NEAPOLITAN STYLE) (1-13 GF)

1PP GARLIC BREAD - Garlic & sea salt V VE	6.95	14PP PANUOZZO (SERVED COLD)	13.95
2PP GARLIC BREAD - Tomato V VE	7.95	Buffalo mozzarella, Parma ham, beef tomato, fresh rocket, Parmigiano cheese	
3PP GARLIC BREAD - Cheese V	7.95		
4PP GARLIC BREAD - Tomato & cheese V	8.95		
5PP MARGHERITA V	9.95		
Tomato San Marzano, Fior di Latte, basil Swap to buffalo mozzarella 2.00			
6PP BOSCAIOLA	11.95		
Roasted ham, mozzarella, ricotta and wild mushrooms with little tomato			
7PP MARINARA	11.95		
Tomato San Marzano, Fior di Latte, black olives, anchovies, oregano and garlic			
8PP CAPRICCIOSA	12.95		
Tomato San Marzano, Fior di Latte, Salame Napoli, roasted ham, wild mushrooms, black olives			
9PP PICCANTE	11.95		
Tomato San Marzano, Fior di Latte, Spianata Calabrese, N'duja			
10PP VEGETARIANA V	10.95		
Tomato San Marzano, Fior di Latte, fresh spinach, semi-dry San Marzano tomatoes and onion chutney			
11PP VEGANA V VE	10.95		
Tomato San Marzano, vegan cheese, mushrooms, caramelised onion			
12PP MEAT FEAST	13.95		
Tomato San Marzano, Fior di Latte, roasted ham, meatballs, salame Napoli and chicken			
13PP CALZONE	11.95		
Fior di Latte, ricotta, little tomato, salame Napoli and black pepper			

ASK A MEMBER OF STAFF TO SEE OUR PINSA ROMANA MENU

CRUST DIPS

PESTO DIP 1.50
STILTON DIP 1.50
N'DUJA DIP 1.50
GARLIC MAYO 1.50

EXTRA TOPPINGS

MEAT 2.00
VEGETABLES 1.00
CHEESE 2.00 (Fior di Latte, buffalo mozzarella)

CONTORNI SIDES

ZUCCHINE FRITTE V VE	5.95
Fried courgettes	
PISELLI CON PANCETTA GF	6.95
Peas with onions, pancetta, and a touch of cream	
PATATE FRITTE V VE	4.95
French fries	
PATATE ARROSTO V VE GF	4.95
Sautéed potatoes, onion, and rosemary	
INSALATA MISTA V VE GF	4.95
Mixed salad	
RUCOLA E PARMIGIANO V GF	5.95
Rocket and Parmesan salad	
FRIARIELLI V VE GF	5.95
Traditional Neapolitan broccoli	

DOLCI

DESSERTS (*HOMEMADE)

*TIRAMISÚ	7.95
PROFITEROLES In dark chocolate	6.95
CHEESECAKE VEO Please ask a member of staff for the Cheesecake of the week	7.50
CHOCOLATE FUDGE CAKE Served warm with vanilla ice cream	6.95
COPPA LITTLE ITALY Mixed ice cream served with Biscoff	5.95
SORBETTO AL LIMONE VE Lemon sorbet in a natural lemon skin from Sicily	7.95
*CRÈME BRULÉE	6.95
AFFOGATO AL CAFFÉ Vanilla ice cream served with amaretto liqueur and espresso on the side	7.95
CANNOLO SICILIANO Italian pastry with coco with sweet ricotta cheese, chocolate sprinkles served with vanilla ice cream	6.95
TORTA DELLA NONNA Sweet pastry cake filled with vanilla-flavoured custard and with a sprinkling of pine nuts	7.95

BEVANDE CALDE

HOT DRINKS

ESPRESSO	2.90
DOUBLE ESPRESSO	3.30
ESPRESSO MACCHIATO	3.00
DOUBLE ESPRESSO MACCHIATO	3.50
BLACK COFFEE	2.90
WHITE COFFEE	3.30
LATTE	3.50
AMERICANO	2.90
LIQUOR COFFEE	7.95
ENGLISH TEA	2.90
EARL GREY	2.90
CHAMOMILE	2.90
PEPPERMINT TEA	2.90
CAPPUCCINO	3.50

FOR DAIRY REPLACEMENT PLEASE ASK A MEMBER OF STAFF

WE HAVE A VERY LIMITED DAIRY FREE DESSERT MENU - PLEASE ASK A MEMBER OF STAFF

EARLY BIRD OFFER

TUESDAY - FRIDAY 4PM - 7PM

SATURDAY 12PM - 5PM

SUNDAY 12PM - 7PM

ENJOY A STARTER AND A
MAIN OR A MAIN AND DESSERT
FROM 4PM TO 7PM

£22.95 including one glass of wine 175cl or a bottle of Peroni, 1/2 Moretti or any soft drink / coffee

Kids menu FREE including drink and ice cream

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